

29159

Broom, 330 mm, Very hard, Black



Remove heavy and larger particles from wet indoor and outdoor surfaces with this heavy-duty Broom. Can be used with any Vikan handle.

Technical Data

| | |
|--|--|
| Item Number | 29159 |
| Bristle stiffness | Very hard |
| Visible bristle length | 105 mm |
| Material | Polypropylene Stainless Steel (AISI 304) Polyester (PET) |
| Complies with (EC) 1935/2004 on food contact materials¹ | Yes |
| Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice | Yes |
| Complies with FDA Regulation I CFR 21¹ | Yes |
| Complies with UK 2019 No. 704 on food contact materials | Yes |
| Complies with REACH Regulation (EC) No. 1907/2006 | Yes |
| Complies with California Proposition 65 | Yes |
| Complies with Halal and Kosher | Yes |
| PFAS, Phthalates and BPA intentionally added | No |
| Box Quantity | 8 Pcs. |
| Quantity per Pallet (80 x 120 x 180-200 cm) | 288 Pcs |
| Quantity Per Layer (Pallet) | 32 Pcs. |
| Box Length | 610 mm |
| Box Width | 290 mm |
| Box Height | 200 mm |
| Length | 330 mm |
| Width | 100 mm |
| Height | 170 mm |
| Net Weight | 0.79 kg |
| Weight bag (Recycling Symbol "4" Low Density Polyethylene (LDPE)) | 0.0138 kg |
| Weight cardboard (Recycling symbol "20" PAP) | 0.0412 kg |
| Tare total | 0.055 kg |
| Gross Weight | 0.85 kg |
| Cubic metre | 0.00561 M3 |
| Recommended sterilisation temperature (Autoclave) | 121 °C |
| Max. cleaning temperature (Dishwasher) | 93 °C |
| Max usage temperature (food contact) | 100 °C |
| Max usage temperature (non food contact) | 100 °C |
| Min. usage temperature³ | -20 °C |
| Max. drying temperature | 80 °C |
| Min. pH-value in usage concentration | 2 pH |

| | |
|---|----------------|
| Max. pH-value in Usage Concentration | 10.5 pH |
| Gtin-13 Number | 5705020291593 |
| GTIN-14 Number (Box quantity) | 15705020291590 |
| Customs Tariff No. | 96039091 |
| Country of origin | Denmark |

New equipment should be cleaned, disinfected, sterilised and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.

3. Do not store the product below 0° Celsius.